

Cherry Crisp

Makes: 50 Servings

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Ingredients	Weight	Measure
Whole wheat/enriched blend flour	13 1/2 oz	3 cups + 2 Tbsp
Rolled oats	9 oz	3 cups + 2 Tbsp
Brown sugar, packed	15 oz	3 1/2 cups
Nutmeg		1 tsp
Cinnamon		1 tsp
Salt		1/2 tsp
Trans fat-free margarine	1 lb	2 cups
Frozen red tart cherries, pitted, thawed	8 lb + 8 oz	3 qt + 3

Nutrition Information	
Nutrients	Amount
Calories	316
Total Fat	12 g
Saturated Fat	3 g
Cholesterol	N/A
Sodium	103 mg
Total Carbohydrate	51 g
Dietary Fiber	2 g
Total Sugars	N/A
Added Sugars included	N/A
Protein	3 g
Vitamin D	N/A
Calcium	17 mg
Iron	3 mg
Potassium	N/A
N/A - data is not available	
Meal Components	
Fruits	1/4 cup

Reserved juice from cherries		1 cup
Sugar	10 oz	1 1/2 cups
Frozen orange juice concentrate		1/4 cup
Cornstarch		1/4 cup + 2 Tbsp
Water, cold		1/4 cup

Directions

1. For topping: Combine flour, rolled oats, brown sugar, cloves, salt, and butter. Mix until crumbly. Set aside for step 8.
2. Drain and reserve 1 cup of cherry juice for step 4.
3. Place cherry into full steamtable pan.
4. Combine cherry juice with sugar and orange juice concentrate. Cook juice mixture over medium heat for 2 minutes.
5. Combine cornstarch and water. Stir until smooth.
6. Add cornstarch to juice mixture. Cook over medium heat, stirring constantly until thickened, 3-4 minutes. Remove from heat and stir well.

7. Pour 2 cups liquid mixture over cherries in the pan.
8. Sprinkle topping evenly over cherries in the pan.
9. Bake until topping is browned and crisp. Conventional oven: 425 degrees F for 35-45 minutes. Convection oven: 350 degrees F for 25-35 minutes.
10. Cut each pan 5 x 10 (50 portions per pan).

Source: National Food Service Management Institute